

PRODUCT INFORMATION

See also www.organic.nl

Product	Cashewnuts W320
Code	17190
Country of origin	Vietnam
Last update	10-07-2018
Issue Date	16-04-2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Cashewnuts
Additives	No additives
Process	Receiving, (drying, storage), Sizing, mechanical cut to remove shell, drying, cooling, machine peeling to remove skin, drying, grading and weighing, drying, inspection, vacuumize, metal control, storage

Sensorial properties	
Smell	Product specific, without any off flavour
Colour	White light ivory, light grey or light yellow
Taste	Product specific, without any off taste
Appearance	Whole cashew nuts

Packing	
Net content	22,7 kg
Kind of packing	Carton box, Vacuum packed in PE bag
Packing size (L x W x H)	63 x 33 x 20
Packing/layer	Layers/pallet

Shelflife	
Storage conditions	15-30°C, without direct light exposure, inert gas atmosphere
Maximum shelflife	12 months

Nutritional values (per 100 gram)		(from USDA nutrient data laboratory)
Energy	2395 KJ 572 Kcal	
Protein (g)	18.22	
Fat (g)	43.85	Saturated: 8.53 Mono-unsaturated: 24.93 Poly-unsaturated: 8.76
Carbohydrates (g)	27.41	Sugars: 9.95 Poly-saccharides: - %
Dietary fibre (g)	4.62	
Salt (g)	0,064	
Mineral (mg)	Calcium (Ca): 200.1 Iron (Fe): 3.7 Potassium(K): 551.5	Sodium (Na): 25.4 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Count	300 – 320 kernels/pound
FFA (%)	< 1
Moisture (%)	< 5
Insect damage (%)	0.5
Mold rancidity decay, adhering matter (%)	0.5
Foreign matter (%)	0.05
Maximum serious damage (%)	1
Lower size (%)	10
Broken kernels (%)	10
Second quality scorched (%)	5
Third quality special scorched (%)	2

Fourth quality (%)	0.8
Dessert (%)	0.8
Superficial damage (%)	1
Adhering testa (%)	2
Maximum defect level (%)	10

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and *= possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	+	Mollusc (-derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Ecosocial	No